



RECIPE *of the month*

THE PERFECT BURGER

1. Combine 1 lb. ground beef (use 8/20) with 1 tsp BBQ or Teriyaki sauce (to bind the meat), salt, garlic powder and black pepper in a medium-sized bowl. Mix with your hands until combined and shape into 4 patties about 3/4-inch thick. Make a well in each patty with your thumb to prevent from bulging.
2. Place burgers on the grill and cook 4 to 5 minutes. Flip and cook additional 4 to 5 minutes, or until juices are clear.
3. Serve on buns with your favorite toppings. Suggest slice of red onion and blue cheese. Yum!

